

Apple & Yacon Cake (double this batter)....

Ingredients for the Fruit

4 tablespoons butter
2 granny smith apples
1 medium yacon
2/3 cup of brown sugar
2 tablespoons lemon juice
2 teaspoons vanilla essence
1 teaspoon cinnamon

Ingredients for the Cake

1 cup of plain flour
½ teaspoon baking powder
½ teaspoon of Salt
¼ cup of sugar
¼ cup light brown sugar
2 eggs
6 tablespoons (room temp) butter
1 teaspoon vanilla extract
1 ½ cups sour cream.

Method

1. Pre heat oven to 180 degrees.
2. In a large frying pan heat 4 tablespoons of butter until it is bubbly. Add vanilla essence then remove from heat while you prepare the fruit.
3. Peel & core apples, slice each quarter into 4 slices & set aside.
4. Peel & slice the yacon, pour lemon juice & cook immediately, otherwise they will oxidise.
5. Add yacon to the frypan & cook for 5 mins or until they start to brown.
6. Remove the yacon leaving the syrup in the pan. Add the apples, brown sugar, cinnamon & lemon, stirring gently until sugar dissolves. Remove from heat until you make cake batter.
7. In a bowl combine flour, baking powder & salt.
8. Place butter & sugar in food processor and beat until fluffy.
9. Add the eggs then sour cream & vanilla. Mix together.
10. Remove from processor & put into large bowl. Fold in flour mixture.
11. Grease the cake tin well then place fruit on the base including the lovely syrup.
12. Place cake batter on top & place in the oven. Cook for 40 minutes if making a whole cake & 20 if individual.
13. Keep checking the cake/s if it looks like it may burn but not cooked through cover with foil & bake until cooked.
14. Place on wire rack then turn cake over so the fruit is on the top.
15. Cut into slices or serve accordingly.